



# DINNER MENU

## STARTERS

### **BEETROOT**

GOATS CHEESE, ORANGE SEGMENTS, ELDERBERRY VINAIGRETTE & WALNUTS

### **MUSHROOM**

CREAM OF MUSHROOM SOUP, CRÈME FRAICHE & CHIVES

### **MACKEREL**

TARTAR, CHILLI, LIME, GRAPEFRUIT, MOULI

## INTERMEDIATE

### **HAKE**

HERB CRUST, POMME PUREE, BURNT LEEKS, LEMON & TARRAGON BUTTER

## MAINS

### **BEEF**

BRAISED BEEF CHEEKS, ROASTED ONIONS, CONFIT GARLIC, SPINACH & CARROT

### **CHICKEN**

CAULIFLOWER PUREE, CONFIT EGG YOLK, ASPARAGUS

### **RISOTTO**

SEASONAL VEGETABLE, PARMESAN CRISP

## DESSERTS

### **PEACHES**

POACHED PEACHES, THYME ICE-CREAM & ORANGE TUILLE

### **APPLE & BLACKBERRY**

BAKED YOGHURT, CINNAMON, WALNUT, MASCARPONE

### **CHOCOLATE**

MOUSSE, TOASTED BRIOCHE, FIG & CHANTILLY CREAM

£16 PER PERSON



**CENTRE OF EXCELLENCE**  
FOOD AND BEVERAGE SERVICE

